



ORLANDI CONTUCCI PONNO

Colli Aprutini Chardonnay I.G.T. Labyrintho

APPELLATION: Colli Aprutini Chardonnay I.G.T.

GRAPE VARIETY: 100% Chardonnay

VINEYARD EXPOSURE: South, South-West, on a gentle slope 200 metres above sea level in the municipality of Roseto degli Abruzzi

SOIL COMPOSITION: Calcareous loam rich in heavy stone

YIELD PER HECTARE: 7.0 tonnes

HARVEST: By hand, with selection of the grapes in the vineyard

VINIFICATION AND AGEING: The freshly harvested grapes undergo immediate soft pressing. This is followed by static decanting. Alcoholic fermentation then takes place slowly in new French oak barrels. This process favours better extraction of the varietal aromas. Upon completion of alcoholic fermentation, the wine is left to rest on its fine lees before being bottled in late summer. Ageing in the bottle continues for about a year, after which the wine is ready for sale

COLOUR: Deep golden hues

BOUQUET: Floral scents, crusty bread and banana

PALATE: Harmonious, nicely savoury with a long finish

ALCOHOL CONTENT: 13.5% vol.

BOTTLE: Conical Bordeaux

CLOSURE: Cork

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 14°C

GASTRONOMIC PAIRINGS: Ideal with deep sea fish dishes baked in the oven. Also excellent with mature cheeses



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AGRICOLE GUSSALLI BERETTA